

FOOD PROTECTION**Food from an approved source and in sound condition; no excessively dented cans.**

[19 CSR 30-61.190 (1) (I), 19 CSR 20-1.025 {3-101.11; 3-201.11; 3-202.15; 3-501.17}]

- Fresh fruits and vegetables from the garden must be washed and stored properly
- If cans of food are dented at home, they must be used immediately
- Eggs must be purchased from a retail store with a valid egg license (e.g. grocery store)
- Meats, poultry and fish shall be purchased from an inspected facility

Reason

Food must be protected at every step of the process. If foods are purchased from an unapproved source, the caregiver cannot be assured that the food has been handled properly. Excessively dented cans can produce botulism if the seal has been broken.

Correction Time Frame

Any food that is not from an approved source or is not edible because it is souring or rotting shall be discarded immediately.

No use of home canned food. No unpasteurized milk [19 CSR 30-61.190 (1) (I), 19 CSR 20-1.025 {3-201.12; 3-201.13; 3-202.14 (B)}]

- Home canned foods no matter who prepared them are prohibited
- The caregiver may serve only pasteurized milk to the children

Reason

Illnesses such as botulism have been associated with home canned foods. Home canning may not seal the foods tightly. Unpasteurized milk has also been associated with illness.

Correction Time Frames

It is recognized that home canned foods may be present in the family childcare home. The intent of this requirement is to prevent it from being served to the children in care. The practice of serving these items to the children in care shall stop as soon as the inspector makes notification on the inspection report.

If meals are served, kitchens shall have adequate equipment to store, serve and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility, a two-compartment sink with hot and cold running water; and a refrigerator. [19 CSR 30-61.085 (D)(2)]

- The caregiver must have a two compartment sink even if they are using a dishwasher—one for hand washing and one for food preparation
- If the caregiver is having the food catered but washing utensils, a two compartment sink is still required
- The heating equipment must be adequate enough to heat all the food thoroughly
- Foods cooked in a microwave must be cooked to an internal temperature of 25 °F higher than foods prepared on conventional stoves
- Microwaves being used to hold hot foods must be provided with a heat temperature probe
- Crockpots may not be used for cooking or re-heating food
- Crockpots may be used to keep foods hot once they have been heated to the proper temperature
- Refrigerators may not be overloaded. Putting too much in the refrigerator blocks the airflow and does not allow it to cool properly
- Refrigerators must be kept clean

Reasons

In order to prevent food from causing illness, adequate and proper kitchen equipment must be used. Inadequate cooking and/or cooling are the prime reasons for getting sick from eating food. Microwaves cook food unevenly and the food could have areas that contain disease-causing germs. If food was not cooked to the proper temperatures to kill the germs, they may cause illness when consumed.

Crockpots allow the temperatures of food to stay in the danger zones for extended periods of time. During this time disease causing germs have time to grow to numbers that can cause illness when food is eaten.

Correction Time Frame

Any food that is not cooked or cooled properly shall not be served to the children. Re-inspections may be made at the discretion of the inspector to ensure food is being prepared and stored properly. In most cases the inspection would take place within one week.

Ground beef cooked to 155° F, poultry and pooled eggs cooked to 165° F, pork to 145° F, and all other foods cooked to at least 140° F. All hot food stored at 140° F or above. [19 CSR 20-1.025{3-401.11 (A); 3-501.16 (A)}]

- Caregivers shall insure that these temperatures are maintained.

Note: Children can be harmed by food that is too hot. Potentially hazardous foods reaching the required temperatures and served within thirty (30) minutes of preparation can be allowed to cool to 120°F.

Reason

Certain types of potentially hazardous foods have harmful germs that are unique to them; as in the case of ground beef. This germ is E. Coli. Different temperatures will affect each type of germ differently. Each of the temperatures mentioned above are the minimums required to kill the harmful germs present in each type of potentially hazardous foods. By maintaining these temperatures at all times, the risk of food borne illness is reduced.

Correction Time Frames

Any food that is not cooked or cooled properly shall not be served to the children. Re-inspections may be made at the discretion of the inspector to ensure food is being prepared and stored properly. In most cases the inspection would take place within one week.

Precooked food reheated to 165° F. [19 CSR 30-61.190 (1) (I), 19 CSR 20-1.025 {3-403.11}]

The caregiver must observe this rule at all times.

Examples of precooked foods are:

- Chili, Pizza, Chicken Nuggets, Casseroles, and Fish Sticks
- Food prepared, and then cooled for consumption later

Reason

Harmful germs may have grown in numbers during the cooling and storage times. Temperatures of 165° F. insure that these germs are killed.

Correction Time Frames

Any food that is not cooked or cooled properly shall not be served to the children. Re-inspections may be made at the discretion of the inspector to ensure food is being prepared and stored properly. In most cases the inspection would take place within one week

Food requiring refrigeration stored at 41° F. or below [19 CSR 20-1.025 {3-501.16 (B)}, 19 CSR 30-61.190 (1) (I)]

The caregiver must observe this rule at all times.

Reason

An increasing number of germs can grow to numbers that cause disease at temperatures of around 45° F. Potentially hazardous foods stored at 41° F or below ensure that disease-causing germs will not grow to numbers that will cause a food borne illness. This requirement has to do with food that must be kept below 41°F and is not in a refrigerator. Examples would be catered food, or when the provider serves lunch while on a field trip. Cold food must be maintained at a temperature at or below the requirement. Potentially Hazardous Food not under temperature controls shall be consumed within 4 hrs.

Correction Time Frame

Any cold food stored at temperatures above 41° F shall not be served to the children in care.

Refrigerator temperatures at 41° F or below, accessible readable thermometer required. Foods in freezers frozen solid [19 CSR 20-1.025 {3-501.16}(B);4-204.112; 4-203.12; 3-501.11}, 19 CSR 30-60.190 (1) (I)]

- A thermometer accurate within a plus or minus 3° F shall be placed in the warmest area of the refrigerator.
- It shall be numerically-scaled
- It must be placed where it can be read at all times
- The refrigerator shall not be overcrowded nor have paper or foil placed on the shelves
- The refrigerator cooling coils shall be kept clean

Reason

A thermometer placed in the refrigerator will indicate if the refrigerator is properly cooling. An overcrowded refrigerator, or one with aluminum foil or paper placed on the shelves, will not allow air to flow properly, and hot foods will not cool quickly to the appropriate temperatures. If the coils are not kept clean, the refrigerator has to work harder to maintain temperatures.

Correction Time Frames

The correction time frame depends on how far the actual refrigerator temperature is from the requirement. Temperatures more than 5° (degrees) above the requirement shall be corrected immediately. Temperatures 5° or less are an indication that the refrigerator is overloaded, in need of some type of maintenance or on the verge of breaking down. Temperatures within this range must be corrected within thirty (30) days or before the annual expiration date.

Metal stemmed thermometer reading 0 - 220° F. in 2° increments for checking food temperatures [19 CSR 20-1.025 {4-302.12}, 19 CSR 30-61.090 (1) (I)]

- Caregivers must use the thermometer to check hot and cold foods during preparation to ensure that proper temperatures have been reached, and during storage to ensure that temperatures are being maintained
- Meat thermometers shall not be used to check food temperatures

Reason

As meat thermometers do not register temperatures of 41° F. or below, caregivers would not be able to check the temperatures of cold foods. In addition, meat thermometers are not usually accurate within plus or minus 2° F. The stem of the thermometer must be metal so that the food would not be contaminated by glass and mercury if broken.

Correction Time Frame

Thermometers must be obtained within thirty (30) days or before the annual expiration date. The provider may send proof of purchase to the local inspector instead of a re-inspection being made.

Food and food related items and utensils, covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, and other foods. [19 CSR 20-1.025 {3-301; 3-302; 3-303; 3-304; 3-305; 3-306; 3-307}, 19 CSR 30-61.090 (1) (I)]

- Foods shall be stored in air tight containers
- Foods shall be stored above medicines, toxic products and cleaning products
- Food and food related items (e.g. utensils, pots and pans, single service items) shall not be stored under water lines, drain lines, sewage lines or under kitchen sinks
- Food containers must be stored off the floor
- Cooked foods or foods needing no further preparation shall not be stored under raw foods such as meats.

Reason

Food products must be protected from possible contamination. If raw meats are stored above cooked food products, blood could spill over onto the cooked foods and contaminate them with harmful germs. Food products packaged in cardboard or light plastic and stored on the floor; could be contaminated by mice or other pests. Food preparation utensils could also be contaminated if not stored properly.

Correction Time Frame

Food found to be contaminated shall not be served to the children in care. Most storage/contamination issues can be resolved at the time of notification.

Food, toxic agents, cleaning agents, and medicines not in their original containers properly labeled. [19 CSR 20-1.025 {3-602.11; 7-101.11; 7-102.11}, 19 CSR 30061.090 (1)]

- All food containers, cleaning and toxic products, and medicines must be clearly labeled as to the contents if not easily recognizable.

Reason

Many food products such as salt and sugar appear the same. Also many cleaning products, toxic products and medicines look like water. Some food items have an unmistakable identity such as macaroni, rice and do not need to be labeled.

Correction Time Frame

Within 30 days or before the annual expiration date.

No food stored or prepared in diapering areas or bathrooms

[19 CSR 20-1.025 {3-304.11; 3-305.12} 19 CSR 30-61.175 (1) (E), 19 CSR 30-61.090 (1) (I)]

- Caregivers shall prepare food in areas separate from diapering areas or the bathroom.
- Soiled diapers may not be stored in the kitchen.
- Items such as children's toys, pacifiers, cups, and clean clothing may not be stored in the diapering area or bathroom.
- Staff shall clean and sanitize the bathroom daily

Note: clean clothing may be stored accessible to the provider when changing diapers but cannot be stored on the diapering surface or in a manner that allows contamination.

Note: Water for drinking may be drawn in a family home bathroom. Drinking cups may be stored in the bathroom if they are single service cups stored in a dispenser to protect the cups from contamination. The dispenser shall be approved by the department.

Note: Toothbrushes may also be stored the bathroom. They must be personally labeled. They must be air dried after use and stored so the toothbrushes don't touch each other and are not contaminated

Correction Time Frames

At the time of inspection.

Food stored in food grade containers only.

[19 CSR 20-1.025 {2-401.11}, 19 CSR 30-61.090 (1) (I)]

Food grade containers are made of safe materials that will not deteriorate from normal washing, and use. They do not let chemical compounds from the container migrate into foods. Any food container with the National Sanitation Foundation (NSF) seal on it can be used. Other containers can be re-used if they are made of a durable material and

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withstand the washing process without deteriorating. Cool Whip containers, plastic ice cream containers, butter tubs and other such durable food containers are examples.

They can be used to store food if they remain in good condition and are not pitted, scratched, cracked or in deteriorating condition.

Reason

Some containers are made of materials that are not stable. Chemicals can migrate into the food and are then ingested by the children and cause adverse health affects. Other containers get scratches and become pitted or cracked. When this happens the food debris remains in the cracks and pits and cannot be cleaned properly. These containers must be discarded when not in good condition.

Correction Time Frames

All containers not suitable for the storage of food must not be used. The container and its contents must be discarded at the time of notification.

Food thawed under refrigeration, below 70° F running water, or in a microwave if part of the cooking process. [19 CSR 20-1.025 {3-501.13}, 19 CSR 30-61.090 (1) (I)]

Reason

At temperatures below 41° F disease causing germs do not grow. The practice of thawing food at room temperature allows disease-causing organisms to grow to numbers that can cause illness. It is critical that providers' use 1 of the 3 accepted methods for thawing frozen food.

NOTE: When food is thawed in the refrigerator, advanced planning is needed in order to thaw the food in a timely manner. When running water is used, there must be enough water velocity to agitate and float off loose food particles into the overflow. Microwaves can be used for thawing if the thawing process is part of the continuous cooking process in the microwave or a conventional oven.

Correction Time Frames:

Any food found to be improperly thawed, must be discarded at the time of the inspection.

No animals in the food preparation or storage areas:

[19 CSR 20-1.025 {6.501115}, 19 CSR 30-61.085 (4) (A), 19 CSR 30-61.090 (1) (I)]

Reason

Animals in the food preparation area increase the risk that food can be contaminated with filth and disease causing germs. Animals must be excluded from the food preparation area during times of food preparation. All food contact surfaces must be washed, rinsed and sanitized if an animal has been in the food preparation area prior to food preparation.

Correction Time Frames

At the time of inspection.

No eating, smoking or drinking during food preparation

[19 CSR 20-010(9) (C)]

- These activities shall not be done while the provider is preparing food for the children.
- Caregivers must wash their hands after doing these activities

Note: Using cups with straws and tight fitting lids is allowed**Reason**

The hand to mouth action of eating, drinking, or smoking increases the risk that food can become contaminated by harmful germs from the mouth of the caregiver. Food also could become contaminated by ashes from the cigarette. The caregiver needs to be careful not to handle the straw frequently, especially the area where the mouth has been.

Correction Time Frame

At time of inspection.

Food served and not eaten shall not be re-served to the children in care [19 CSR 20-010 (6)(F), 19 CSR 30-61.090 (1)(I)]

- Food served family style (placed on the table) and not eaten shall not be reserved to the children
- If milk is served in a pitcher and left on the table, it must be thrown away.
- Any uncovered foods on the table (e.g. margarine, etc) may not be served again to the children

Note: Food prepared and not served (not placed on the table) to the children may be served at a later time if time and temperature requirements are maintained. Leftover foods from the table may be served to family if so desired. Milk in half gallon or gallon jugs, if time and temperature requirements are met, may be used the next day for drinking.

Reason

Foods served family style have a high risk of contamination from the children. Also while sitting out, food is not being kept at the proper temperature. Remember hot food should be kept hot and cold foods should be kept cold. This keeps the harmful germs that may be on food from growing to numbers that will make the children sick.

Correction Time Frames

At time of inspection.